

B5 28. (Twice Amended) A method according to claim 22 wherein the water content of the natural flavouring agent in the coating is less than 75% by weight.

29. (Twice Amended) A method according to claim 22 wherein the water content of the natural flavouring agent in the coating is less than 20% by weight.

B6 33. (Once Amended) A method according to claim 22 wherein the natural flavouring agent in the coating is in a form where the particle size is from about 3 μ m to 2 mm.

41. (Twice Amended) A method according to claim 22 comprising adding one or more of the following ingredients to the chewing gum composition: at least one softener; a bulk sweetener; a high intensity sweetener; an emulsifier; an elastomer plasticizer; an elastomer; a mono-diglyceride; or a sucrose fatty acid ester.

B7 42. (Twice Amended) A method of coating a chewing gum comprising covering chewing gum pieces with a composition comprising cellular material from a plant.

43. (Once Amended) A method according to claim 42 wherein the cellular material from a plant is a flavouring agent and it comprises substantially intact cellular components.

REMARKS

Applicant amended several claims to improve their form and correct minor informalities. No new matter is introduced by the amendments, which are supported by the application, considered as a whole, e.g., see page 3.

Entry of the amendments and an indication of allowance of all claims are respectfully requested.

Respectfully submitted,

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APPENDIX

1. (Once Amended) A chewing gum comprising:
 - a) [an]a [insoluble]gum base material;
 - b) a water soluble portion;
 - c) a coating comprising a flavouring agent wherein at least 10% by weight of the flavouring agent is a natural vegetable flavouring agent comprising cellular material from a plant.
2. (Once Amended) A chewing gum according to claim 1 wherein at least 20% by weight [such as at least 30% by weight preferable at least 40%, more preferred at least 50%, still more preferred at least 60% by weight] of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.
3. (Once Amended) A chewing gum according to claim 1 wherein at least 70% by weight [such as at least 80%, preferable at least 90%, more preferred at least 95% by weight] of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.
4. (Once Amended) A chewing gum according to claim 1 wherein at least 95% by weight [such as at least 98%, preferable about 100% by weight] of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.
5. (Twice Amended) A chewing gum according to claim 1 wherein the natural vegetable flavouring agent comprising cellular material from a plant in the coating [is selected from] comprises a fruit [and] or one or more herbs.
6. (Twice Amended) A chewing gum according to claim 1 wherein the natural vegetable flavouring agent in the coating [is the is selected from] includes coconut, grape fruit, orange, lime, lemon, mandarin, pineapple, strawberry, raspberry, mango, passion fruit, kiwi, apple, pear, peach,[,] apricot, cherry, grapes, banana, cranberry, blueberry, black [current] currant, red [current] currant, gooseberry, [and] lingon berries, thyme, basil, camille, valerian, fennel, parsley, camomile, tarragon, lavender, dill, cumin, bergamot, salvia, aloe vera balsam, spearmint, peppermint, eucalyptus [and] or mixtures thereof.
7. (Once Amended) A chewing gum according to claim 1 wherein the water content of the natural flavouring agent in the coating is less than 75% by weight [, such as

less than 60%, preferable less than 40%, more preferred less than 30%, such as less than 25%].

8. (Once Amended) A chewing gum according to claim 1 wherein the water content of the natural flavouring agent in the coating is less than 20% by weight [, such as less than 15%, more preferred less than 10% such as between 1.5-7%, more preferred between 2-6%].

10. (Twice Amended) A chewing gum according to claim 1 wherein the natural flavouring agent in the coating is in the form of a powder, slices or pieces [of] or combinations thereof.

11. (Once Amended) A chewing gum according to claim 10 wherein the natural flavouring agent in the coating [is in a form where] has the particle size [is] of less than 3 mm [, such as less than 2mm, more preferred less than 1 mm, calculated as] determined on the longest dimension of the particle.

12. (Once Amended) A chewing gum according to claim 11 wherein the natural flavouring agent in the coating [is in a form where] has the particle size [is from] of about 3µm to 2mm[, such as from 4 µm to 1 mm].

14. (Once Amended) A chewing gum according to claim 13 wherein said seeds are from a fruit [selected from the group consisting of] including strawberry, blackberry [and] or raspberry.

16. (Twice Amended) A chewing gum according to claim 1 wherein the natural flavouring agent is used in the coating of the chewing gum and in [the] a chewing gum core.

17. (Once Amended) A chewing gum according to claim 16 wherein the natural flavouring agent in the coating of the chewing gum and in the chewing gum [formulation] provides a natural colour to the chewing gum core.

22. (Once Amended) A method for preparing a chewing gum composition comprising providing a mixture of:

- a) [an insoluble] a gum base material; and
- b) a water soluble portion[; c]

forming chewing gum pieces and [d)] coating the chewing gum pieces with a coating comprising a flavouring agent wherein at least 10% by weight of the flavouring agent is a natural vegetable flavouring agent comprising cellular material from a plant.

23. (Once Amended) A method according to claim 22 wherein at least 20%[10%] by weight [,such as at least 20%, preferable at least 30%, more preferred at least 40% by weight, such as about 50%] of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.

24. (Once Amended) A method according to claim 22 wherein at least [60%]30% by weight [, such as at least 70%, preferable at least 80%, more preferred at least 90% by weight] of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.

25. (Once Amended) A method according to claim 22 wherein at least [95%]40% by weight [,preferable at least 98%, such as about 100% by weight] of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.

26. (Twice Amended) A method according to claim 22 wherein the natural vegetable flavouring agent in the coating [is selected from] comprises one or more fruits [and] or one or more herbs.

27. (Twice Amended) A method according to claim 22 wherein the natural vegetable flavouring agent in the coating [is the is selected from] includes coconut, grape fruit, orange, lime, lemon, mandarin, pineapple, strawberry, raspberry, mango, passion fruit, kiwi, apple, pear, peach, apricot, cherry, grapes, banana, cranberry, blueberry, black [current] currant, red [current] currant, gooseberry, lingon berries, thyme, basil, camille, valerian, fennel, parsley, camomile, tarragon, lavender, dill, cumin, bargamot, salvia, aloe vera balsam, spearmint, peppermint, eucalyptus [and] or mixtures thereof.

28. (Twice Amended) A method according to claim 22 wherein the water content of the natural flavouring agent in the coating is less than 75% by weight [such as less than 60%, preferable less than 40%, more preferred less than 30%, such as less than 25%].

29. (Twice Amended) A method according to claim 22 wherein the water content of the natural flavouring agent in the coating is less than 20% by weight[, such as less than 15%, more preferred less than 10% such as between 1.5-7%, more preferred between 2-6%].

33. (Twice Amended) A method according to claim 22 wherein the natural flavouring agent in the coating is in a form where the particle size is from about 3 μm to 2 mm [, such as from 4 μm to 1 mm].

41. (Twice Amended) A method according to claim 22 comprising adding one or more of the following ingredients to the chewing gum [formulation] composition: at least one softener; a bulk sweetener; a high intensity sweetener; an emulsifier; an elastomer plasticizer; an elastomer; a mono-diglyceride; or a sucrose fatty acid ester.

42. (Twice Amended) [Use of a natural vegetable component] A method of coating a chewing gum comprising covering chewing gum pieces with a composition comprising cellular material from a plant [as a flavouring agent in the coating of a chewing gum as described in claim 1].

43. (Once Amended) A method according to claim 42 wherein the cellular material from a plant is a flavouring agent and it comprises substantially intact cellular components.